0.7.5		309	Selective supply
275	BEVERAGE	310	Fountain type
276	.Primary-alcoholic fermentations	311	With overflow
	with subsequent and/or prior	312	With distributor
	operations	313	
277	.Post-primary-alcoholic		Fountain type
	fermentation operations	314	With distributor
277.1	Aging, refining and purifying	315	With distributor
277.2	With agitating means	316	Plural compartment
278	.Hopping, wort-making or ante-	317	Inner foraminous receptacle
	primary alcoholic fermentation	318	Movable or adjustable
	operations	319	Vertical
279	.Infusors	320	Float
280	Automatic control	321	Textile type
281	Of heat	322	Suspended
282	And infusive contact	323	Infusing receptacles
283	Of infusive contact	323.1	.With gas treating means
284	Convertible	323.2	Carbonic acid and flavoring
285	With signal, indicator or		material
	observation means	323.3	.Hot beverage means
286	With prior handling or treating	323.4	CEREAL-PUFFING
	(e.g., roasting or grinding)	323.5	.Corn-popper type
287	With agitating or compacting	323.6	Coin control
288	With cooking or heating means	323.7	Automatic control or time means
289 R	With infusive material feeding	323.8	With addition of flavoring
	and/or discharging		material
289 Т	Tape	323.9	With feeding, conveying or
289 D	Drum brewer		discharging
289 P	Plate brewer	323.11	Separating discharge
289 P 290	Plate brewer	323.11 323.12	Separating discharge VINEGAR-MAKING
290	Combined	323.12	VINEGAR-MAKING
290 291	CombinedPlural infusors	323.12 324	VINEGAR-MAKING COOKING
290 291 292	CombinedPlural infusorsPressure-vacuum or reflex type	323.12 324 325	VINEGAR-MAKING COOKING .Automatic control
290 291 292 293	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser type	323.12 324 325 326	VINEGAR-MAKING COOKING .Automatic controlOf heat and material
290 291 292	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply	323.12 324 325 326 327	VINEGAR-MAKING COOKING .Automatic controlOf heat and materialBy time
290 291 292 293 294	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply means	323.12 324 325 326 327 328	VINEGAR-MAKING COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive means
290 291 292 293 294	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge type	323.12 324 325 326 327 328 329 R	VINEGAR-MAKING COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive means
290 291 292 293 294 295 296	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible type	323.12 324 325 326 327 328 329 R 329 P	VINEGAR-MAKING COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriage
290 291 292 293 294 295 296 297	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger type	323.12 324 325 326 327 328 329 R	VINEGAR-MAKING COOKING .Automatic control .Of heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and
290 291 292 293 294 295 296 297 298	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter type	323.12 324 325 326 327 328 329 R 329 P 329 RT	VINEGAR-MAKING COOKING .Automatic control .Of heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and support
290 291 292 293 294 295 296 297	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval	323.12 324 325 326 327 328 329 R 329 P 329 RT	VINEGAR-MAKING COOKING .Automatic control .Of heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluid
290 291 292 293 294 295 296 297 298 299	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control means	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heater
290 291 292 293 294 295 296 297 298	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332	COOKING .Automatic control .Of heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and support .Of cooking fluid .Of heat or heaterBy time
290 291 292 293 294 295 296 297 298 299	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing means	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heater
290 291 292 293 294 295 296 297 298 299	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334	COOKING .Automatic control .Of heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and support .Of cooking fluid .Of heat or heaterBy time
290 291 292 293 294 295 296 297 298 299	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing means	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive means
290 291 292 293 294 295 296 297 298 299 300	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trap	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansOf material
290 291 292 293 294 295 296 297 298 299 300 301 302 R	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusor	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335	VINEGAR-MAKING COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansPower operated carriagePower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansOf materialBy time
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeed	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive means
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303 302 C	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeedCentrifugal	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335 336	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive means
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303 302 C 302 FB	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeedCentrifugalFlexible bulb	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335 336	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansBy timeBy timeBy timeBy timeEgg boiler or deep fat fryer type .Intercontrol or safety control
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303 302 C 302 FB 302 P	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeedCentrifugalFlexible bulbPiston	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335 336	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansBy timeBy timeBy timeAnd heat responsive meansOf materialBy timeEgg boiler or deep fat fryer type .Intercontrol or safety controlOf heat and material
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303 R 302 C 302 FB 302 P 304	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeedCentrifugalFlexible bulbPistonGravity feed infusorWith supply regulator	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335 336	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansOf materialBy timeAnd heat responsive meansOf materialBy timeEgg boiler or deep fat fryer type .Intercontrol or safety controlOf heat and materialDiverse cooker types
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303 302 C 302 FB 302 P 304 305	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeedCentrifugalFlexible bulbPistonGravity feed infusorWith supply regulatorDrip chamber type	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335 336 337 338 339 340	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansOf materialBy timeEgg boiler or deep fat fryer type .Intercontrol or safety controlOf heat and material .Diverse cooker types .Convertible .With observation means
290 291 292 293 294 295 296 297 298 299 300 301 302 R 303 302 C 302 FB 302 P 304 305 306	CombinedPlural infusorsPressure-vacuum or reflex typeSteamer or condenser typeWith additional liquid supply meansCartridge typeInvertible typePlunger typePlural bed or filter typeWith infusive rate or interval control meansWith liquid supply or directing meansLiquid trapForce feed infusorUnderfeedCentrifugalFlexible bulbPistonGravity feed infusorWith supply regulator	323.12 324 325 326 327 328 329 R 329 P 329 RT 330 331 332 333 334 335 336 337 338 339 340 341	COOKING .Automatic controlOf heat and materialBy timeAnd heat responsive meansBy heat responsive meansPower operated carriageRelative movement, toast and supportOf cooking fluidOf heat or heaterBy timeAnd heat responsive meansOf materialBy timeEgg boiler or deep fat fryer type .Intercontrol or safety controlOf heat and material .Diverse cooker types .Convertible

344	Alarm	384	Elongate article forming or
345	.With basting or solid applying		receiving
	means	385	.Slice toaster or broiler (e.g.,
346	Liquid elevating means		grid types)
347	Condensing or self basting	386	With conveyer
348	.With stirring	387	With magazine supply
349	.With material pressing means	388	With marking or uniform
	(e.g., ham boilers)		coloring
350	Band or binder type	389	Opposed heater type
351	Spring biased	390	Movable or adjustable heater
352	.With other treating or handling	391	Movable or adjustable carrier
	of material		or grid
353	Changing form or shape	392	Removably guided
354	Ring or hollow article (e.g.,	393	Movably or adjustably supported
	dough-nut)		carrier or grid
355	Subsequent treating or handling	394	Hand-held type
356	Receptacle filling or closing	395	With turning feature
357	.Combined	396	Interchangeable position type
358	.Electrode type	397	Rotary invertible
359	.Filled receptacle type	398	Displaceable pivot
360	With conveyor	399	Removably guided
361	Successive treating zones or	400	With drip or crumb receiving
	units		means
362	Single endless conveyor	401	With heat distributor, baffle
363	Variable length of path		or enclosure
364	Rollway type	402	Hanged or separable grids
365	Helical type	403	.Boiler or deep fat fryer type
366	Valved receptacle inlet or	404	With conveyer
	outlet	405	For buoyant material
367	Plural treating units or zones	406	Fluid current
368	Fluid interchange	407	With feeding and/or discharging
369	With hold-down or presser	408	With crumb or sediment
370	Plural treating fluids		segregating or handling
371	Movable retort or support	409	With turning, agitating or
372	.Opposed heated mold or surface		inverting
	type (e.g., waffle iron)	410	Elevated, steaming or draining
373	With feeding, conveying and/or		position
	discharging	411	Unilaterally supported
374	Plural units	412	Bayonet type support
375	With drip or waste receptor,	413	Rim engaging support
	director or trimmer	414	Bail or flexibly suspended
376	Detachable or convertible	415	Bottom resting support
	surface	416	Plural food support
377	Movably supported surfaces	417	Superposed or steaming
378	Electric feature	418	Bottom resting support
379	Adjustable separation	419	.Spit or impaling type
380	Movably connected mold sections	420	With conveyer
381	Composite article forming or	421 R	Movably or adjustably supported
-	receiving	421 A	Hand held
382	Hollow article forming or	421 H	Horizontal axis
	receiving	421 HH	Horizontally adjustable
383	Edible container	421 HV	Vertically adjustable
	-	421 M	Heat actuated motor

421 P 421 TP	PlanetaryTemperature	452	MECHANICAL, FLUID OR HEAT TREATMENT OF DAIRY FOOD
421 V	Non-horizontal axis	453	.With temperature or atmosphere
422	.Imperforate sheet or griddle		modification
	type	454	By vacuum
423	With feeding, discharging and/	455	By lowering temperature
	or movably supporting	456	.With isolation of a watery
424	Pivoted section		constituent
425	Drip segregating, receiving or	457	Including roller-press and
	directing		drain
426	.Confining, conforming or molding	458	By reticulated member
	support	459	With prior mechanical
427	Movably mounted		<pre>treatment (e.g., churning)</pre>
430	Mold with dynamic scoring or	460	.By actuated surface
	severing means	461	Including plural, relatively
431	Dipping form		movable surfaces
432	Mold for forming sheet	462	Plural revolving surfaces
	material, e.g., pie crust		having parallel axes
433	Including pie rim clamp or	463	Planetating surfaces
	guard	464	Including rolling surface
439	Press-couple mold	465	And reticulated member
428	Shaping core mold	466	Including revolving surface
440	For ball or egg shaped article	467	SUBJECTING FOOD TO AN ENCLOSED
441	For elongate or sausage shaped		MODIFIED ATMOSPHERE
	article	468	.Automatic control or time means
442	For ring shaped or hollow	469	.With removal of solid foreign
	article		matter
443 R	.With conveyor or movably	470	.With sequential heating and
	supported	4.774	cooling
443 C	Conveyor	471	.In gravity-feed enclosure
444	.With drip segregating, receiving	472	.Vacuum-producing means
445	or directing	473	.Including means to influence
445	Channelled gridiron		movement of gas within enclosure
446	Subjacent receptacle or director	474	By forcing gas to circulate
447	.With heat distributor	475	By plural means
448	.Plural food support	476	Rotary pump
449	.Collapsible, expansible or	477	With means to move food
449	sectional support	478	Non-rectilinear movement
450	.Foraminous support	479	Circular movement of food
450.1	EDIBLE LAMINATED PRODUCT MAKING	1/2	support
150.1	APPARATUS	480	By movable damper
450.2	.Means forming or reshaping	481	By static deflector (e.g.,
10011	plural sheets or webs	-0-	smoke)
450.3	Pie machine	482	.With separate support for fume-
450.4	.Means assembling preforms into a		producing material
	sandwich	483	NON-COOKING HEAT TREATMENT OF
450.5	Manually assisted		FOOD
450.6	.Shell forming means and filling	484	COMBINED
	means	485	MEANS TO TREAT FOOD
450.7	.Means feeding diverse center	486	.Automatic control or time means
	material	487	Regulating amount of liquid
450.8	Puncturing injector		applied to food
451	ELECTRIC, RADIANT OR VIBRATIONAL	488	Of grain flow
	TREATING MEANS		

489	By food	527	By valved gas passages
490	Core-pit detector	528	With screen to separate
491	To adjust or position tool		products
492	By safety means	529	Interrelated drive means for
493	.With condition-indicator		huller and gas-move
494	.By stuffing or applying	530	Gas-mover integral with
	particulate material		huller
495	.By isolating a fluid constituent	531	Gas-mover coaxially
496	By separating liquids having		separated from huller
	distinct characteristics	532	By injecting needle
497	Separating egg-white from yolk	533	With means to move needle or
498	And removing shell		work
499	By receptacle separating one	534	Particular liquid
	egg-yolk from one egg-white	535	Brine
500	Having means to pivotally	536	Water
	move receptacle	537	.Subdividing into plural products
501	By a rotary food-entering	538	Separating one internal portion
	member		from another
502	With axial actuation	539	Removing external portion
503	With a rotating foraminous	540	Skin
	separator	541	By paring
504	With coacting food-holder	542	And removing cylindrical
505	Manually actuated		core
506	By static food-entering member	543	And slicing
507	And means to move food to	544	Removing cylindrical core
	member	545	And slicing
508	And foraminous separator	546	By cutting stem-end or
509	With cutting		blossom-end
510	By comminuting	547	Removing core-pit
511	And a centrifugal extractor	548	By separator moving with
512	With handling means		moving food (e.g., flying)
513	With foraminous separator	549	And orienting core-pit axis
	adjacent comminutor		relative to separator
514	.Recovery of propagative seed	550	By irregularity in outer
515	.Internal severing by flexable		surface of food
	tool or yieldable tool support	551	By gripping and twisting
516	.By applying fluid	552	Severing and pitting
517	With cooling		simultaneously
518	With disjoining hull from grain	553	By arcuate cutter separating
519	By projecting grain against		pit
	surface	554	By removing severed portion
520	Plural hulling zones		from immobilized pit
521	Including coacting,	555	By forcing pit
	relatively rotating	556	Through orifice
	imperforated surfaces	557	By plural impaling means
522	Having plural, rotary,	558	By parallel, cooperating
	multiperforated surfaces		cylinders, one resilient, one
523	With means to vary spacing		impaling
	between hulling surfaces	559	By incision-type-punch and
524	And varying flow of grain		die
525	Directing gas adjacent hulling	560	And food handling means
	zone	561	Apertured, orbitally
526	Internally and externally of		traveling, handling means
	hulling zone	562	By pitting severed food
	<u> </u>		 -

563	Severing followed by pitting	598	Tool pivots in plane
564	By arcuate cutter or gripping	F00	perpendicular to food axis
565	meansBy forcing flesh or pit	599	Tool arm pilots on rotatable carrier
303	through opening	600	Grain hulling
566	Ribbed rotating disc or	601	With means to segregate
	cylinder		diverse materials
567	Separating one external portion	602	By hulling means
	from the remaining food	603	Moving perforated surface
568	Removing shell	604	With nonperforated
569	With sorting		hulling surface area
570	By fluid	605	Cylindrical or conical
571	By sudden-impact		perforated enclosure
572	By means to set, look and	606	With axially extending
	actuate separating means	607	nonperforated hulling portion
573	according to shell size	607	With additional hulling surface characteristics on
5/3	Including pawl and ratchet lock means		enclosure
574	By rotating separating means	608	Enclosing a rotating,
575	Relative movement between		yieldably hulling element
	adjacent irregular surfaces	609	With mechanism to feed or
576	Disc or saw separating means	C10	discharge material
577	By biased breaking member	610	Integral with moving
578	Biased away from shell- contacting position	611	hulling memberWith discharge control
579	With adjustment of a	612	By plural hulling zones
317	separating member	613	Serial zones
580	With discharge feature	614	Axially spaces zones
581	By relatively movable shell	615	With interior partition
	contacting means	616	By endless-belt hulling
582	With means to restrain food		surface
	prior to or during shell-	617	By rotating surface
	breaking	618	Adjustably or yieldably
583	With means to fasten		mounted hulling surface
	apparatus to support	619	Including a screw-threaded
584	Removing skin		mounting
585	By pinching roller	620	Deformable hulling surface
586	By resilient conduit	621	With additional rotating
587 588	By gripper means	622	surface
589	By paring toolAnd means to move food past	623	Radial hulling surfaceBy abrading or resilient
309	stationary or vibrating tool	023	separating means
590	Arcuately shaped tool	624	Two elements move at
591	Plural tool means	021	different speeds
592	With sectioning means	625	Adjacent separating
593	Tool rotates about its own		elements
	axis	626	Including brush means
594	With means to hold and	627	With rotating container
	rotate food	628	Relatively moving adjacent
595	And means to translate food		surfaces
	past tool	629	Including tumbling means
596	Cutter has arcuate path	630	Having a container which
F 0 7	around food		rotates, or has internal
597	Tool pivots transversely		rotating abrading
	on reciprocating carrier		

631		Vertical container with
		rotating bottom
632		With agitator or flow
		control means
633		Having irregularly
		shaped bottom
634		With food deflector
635		Removing stem-end or blossom-
		end
636		Including blossom-end
637		Stemming
638		And cluster breaking
639		By means adjacent apertured
		handling means
640		By rollers
641		By relative motion of
		irregularly shaped element
642		By penetrating cutter
643		With conveyor and positioning
		means
644		INCLUDING MEANS TO PERMIT
		INVERSION OF FOOD
645		SHIELD OR SPACING ELEMENT
646	R	MISCELLANEOUS
646	S	.Silos
646	C	.Container
646	LS	.Liquid-solid

FOREIGN ART COLLECTIONS

FOR 000 CLASS-RELATED FOREIGN DOCUMENTS

DIGESTS

DIG	10	TEMPERATURE RESPONSIVE
DIG	11	CONDUCTIVITY CONTROL
DIG	12	SUPERSONIC
DIG	13	ELECTRICAL DEPOSITION
DIG	14	INDUCTION HEATING
DIG	15	PIE PANS